

Tieton Cider Works

SMOKED PUMPKIN CIDER

OVERVIEW The fruit used in Tieton Cider Works comes from Craig and Sharon Campbell's **Harmony Orchards**. For three generations the Campbell family has been working the fertile land in the Yakima Valley, recognized as the largest apple producing region in Washington State. A love of land, food and drink has inspired them to plant and continue to expand the largest selection of bitter-sharp and bitter sweet apple varieties in the country. From these carefully cared for apples comes a truly eclectic offering of artisan ciders.

Each season in Yakima offers a unique set of challenges. Our orchards are handled in much the same manner as grapes are handled within a vineyard. Trees are planted and sometimes carefully grafted to create ideal growing conditions specific to terroir. Trellising, pruning and leaf thinning are done by hand to ensure trees grow in harmony with nature. Currently, we grow over 40 types of cider specific apples, constantly pursuing farming techniques and ultimately uncovering knowledge that leads us to the highest quality apples and best tasting craft cider.

Tieton Cider Works currently produces 13 different offerings, ensuring we have something for even the most diverse and complex palate. From farm to bottle, we manage this process with intense scrutiny and the utmost care to deliver a true craft product that drinks fruit forward and always farm fresh. While our ciders drink wonderfully alone, we encourage you to drink them our favorite way – with food!

TASTING NOTES An earthy cider that captures the freshness of farm grown pumpkins. We smoke this cider over the same wood used to grow the apples lending to bright acid and a touch of sweetness on the palate. A very unique experience!

FOOD PAIRINGS Place your BBQ setting on – Pumpkin! Our Smoked Pumpkin Cider makes a perfect pairing option for anything hot off the barbeque, especially grilled sausage and chicken. On the lighter side, pair this unique beverage with a BLT, or a soup with bitter greens or winter squash. Our favorite food pairing remains – Smoked Pumpkin Cider and a pulled pork sandwich.



"Our Smoked Pumpkin Cider takes a complete detour from flavors created by concentrates and additives. Expect a very natural pumpkin flavor that catches many by surprise. Our cider-making style is intended to capture a smoky, earthy component that marries perfectly with Fall and Winter."

Marcus Robert
Cidermaker



FLAVOR DETAILS

SIZE: 500ml

ALCOHOL: 6.9%

STYLE: Semi-Dry

RESIDUAL SUGAR: 3%

NATURALLY GLUTEN FREE

SERVE CHILLED



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